

2006 Food Safety Education Conference  
**Reaching At Risk Audiences and Today's Other Food Safety Challenges**  
Adam's Mark Hotel      Denver, CO  
September 25-29, 2006  
**Pre-Conference Workshops-at-a-Glance**

Updated: 6-29-06

Monday, September 25		Tuesday, September 26									
8:00:00 AM to Noon			Epi-Ready Team Training, Part II	Controlling <i>Listeria monocytogenes</i> in Ready-to-Eat Meats From Processing Plant to Consumer, Part II	School Food Service Management: Developing a Safety Program, Part I	Food Safe Schools, Part I: It Takes a Team	Train-the-Trainer: Presentation Skills for Food Safety Educators, Part I	CDCynergy: Step-by-Step Guidance for Applying Social Marketing Systematically to Public Health Programs, Part I	Nurses & Other Health Care Professionals: Key Players in Prevention and Detection of Foodborne Illness		
			Lunch on Your Own								
Noon to 1:00 p.m.											
1:00 to 5:00 p.m.	Epi-Ready Team Training, Part I	Controlling <i>Listeria monocytogenes</i> in Ready-to-Eat Meats From Processing Plant to Consumer, Part I	Epi-Ready Team Training, Part III	Controlling <i>Listeria monocytogenes</i> in Ready-to-Eat Meats From Processing Plant to Consumer, Part II	School Food Service Management: Developing a Safety Program, Part II	Food Safe Schools, Part II: USDA Update	Train-the-Trainer: Presentation Skills for Food Safety Educators, Part II	CDCynergy: Step-by-Step Guidance for Applying Social Marketing Systematically to Public Health Programs, Part II	Keeping Your Cool: Effective Crisis & Emergency Risk Communication	Grand Rounds: Giardiasis	

**Pre-registration is required for all pre-conference workshops. Space is limited; registrations accepted on a first-come, first-served basis.**